

## BAR SNACKS

**DEAL** Choose three small plates for 15.95

Bread 2.50

*olive oil, balsamic vinegar (v)*

Bread & Olives 5.00

*marinated olives, olive oil, balsamic vinegar (v)*

Calamari Frites 6.50

*spring onion, chilli, smoked paprika, lime aioli*

Pork Belly Bites 6.00

*burnt apple purée*

Lamb Kofta 6.50

*mint & cucumber yoghurt*

Ugie Smoked Salmon 7.00

*lemon gel, crisp pickle, watercress*

Burrata Mozzarella 7.00

*basil dressing, confit cherry tomatoes (v)*

Pigs In Blankets 6.00

*cranberry sauce*

Beetroot Carpaccio 6.00

*goats curd, blood orange dressing (v)*

Duo of Tiger Prawns 7.00

*roasted garlic & chilli butter*

## LIGHT PLATES

Sandwiches served Monday-Saturday 12-5pm

Spiced Butternut Squash Soup 5.50

*Puy lentils, crème fraîche (v)*

Croque Monsieur 6.95

*béchamel, ham, mature cheese, mixed leaf salad  
turn into a croque madame for an extra 1.00*

Cod Goujon Sub 6.95

*tartar sauce, iceberg*

Roasted Vegetable Ciabatta 6.95

*halloumi, balsamic syrup, rocket (v)*

Roast Sirloin Sandwich 7.95

*creamed horseradish, watercress, ciabatta*

## LARGE PLATES

Tudor Burger 14.00

*pepper mayonnaise, honey mustard, ketchup,  
smoked cheese, fries*

Beer Battered Fish 14.00

*triple cooked chips, mushy peas, tartar sauce*

Picanha Steak 300g 23.00

*triple cooked chips, crispy shallot, watercress*

Lamb Burger 14.00

*mint & cucumber yoghurt, sweet potato fries*

Baked Camembert 13.50

*truffle oil, walnuts, spiced chutney, crostini (v)*

Superfood Salad 10.00

*add halloumi 3.50*

*quinoa, squash, sweet potato, red onion,  
pomegranate, mixed leaves (v)*

## SIDES

Triple Cooked Chips 4.00 Roasted Root Vegetables 3.50

Mashed Potato 3.50 Skin on Fries 3.50 Mixed Salad 3.50

Sweet Potato Fries 4.00 Mac & Cheese 3.50

Peppercorn Sauce 2.50

## DESSERTS

Seasonal Crumble 6.00

*cinnamon cream*

Bûche de Noël 6.50

*Chantilly cream, orange reduction, candied orange*

Seasonal Berry Trifle 6.00

*shortbread biscuit*

Lemon Curd Tart 6.00

*minted Chantilly, berry coulis*

Sticky Toffee Pudding 6.50

*toffee sauce, clotted cream*

British Cheese 8.00

*crackers, fruit, chutney, grapes, celery, toasted nuts*

Ice Cream Selection 2.00 per scoop

*please ask server for flavours*

## FESTIVE MENU

*\*Available from Saturday 24th November until 24th December*

### STARTERS

Spiced Butternut Soup (v)

*Puy lentils, crème fraîche*

Ugie Smoked Salmon

*lemon gel, crisp pickle, watercress salad*

Duck Liver Parfait

*herb croutes, orange & fig chutney*

Beetroot Carpaccio

*blood orange dressing, goats curd, frisée salad*

### MAINS

*all mains are served with herb roasted potatoes,  
brussel sprouts, chestnuts and seasonal  
vegetables*

Roulade of Norfolk Turkey

*cranberry & pork stuffing, pigs in blankets, sage jus*

Sea Bream Fillet

*Chablis dill cream sauce, watercress salad*

Belly Of Pork

*crackling crisp, apple puree, pork jus*

Root Vegetable & Nut Roast

*squash puree, shallot & thyme jus*

### DESSERTS

Mince Pies

*cinnamon cream*

Seasonal Berry Trifle

*shortbread biscuit*

Bûche de Noël

*Chantilly cream, orange reduction*

Christmas Pudding

*brandy custard*

**£19.95**

TWO COURSES

**£24.95**

THREE COURSES

*\*not available on Sundays*

Food Allergies & Intolerances: Please speak to a member of staff to see our allergens menu. 12.5% discretionary service charge will be added to all bills. (v) suitable for vegetarians (n) contains nuts

FOOD

FRI - SAT 12-10PM

MON - THURS 12-9PM